

AECSA Vacancy Announcement

Open to: *All ordinarily residents who are residing in Jordan and have required work and residency permits.*

Position: Oasis Club 1st Cook

Salary: Commensurate with experience

Opening Date: Sunday, June 30, 2013

Closing Date: Until filled

Work Hours/Contract: 40-48 hours per week. Must be available to accommodate the work demand whether it is after hours, on weekends or holidays. One year contract, renewable.

Place of Work: US Embassy Amman, AECSA's Oasis Club

Who May Apply: Resumes will be considered from all candidates with the requisite skills and experience. Applicants must be at least 18 years of age. Family Members of AECSA Board members are not eligible for AECSA employment.

Basic Function of Position:

Food preparation and cooking responsibilities as directed by, Demi Chef and Chef De Partie.

Major Duties and Responsibilities:

- Organize and prepare mis en place.
- Measures and mixes ingredients according to recipe to prepare soups, salads, gravies, desserts, sauces, and casseroles.
- Works in various stations that prepare meat, fish, vegetables, and other foods for baking, roasting, broiling, grilling, braising, sautéing and steaming.
- Perform activities such as wash, peel, cut and shred fruits and vegetables.
- Butcher chicken, fish and shellfish. Cut, trim and bone meat prior to cooking or serving.
- Must be able to explain ingredients in the menu and preparation techniques while working in buffet areas.

Qualifications:

- Basic English Language skills required.
- Strong knife skills
- Sound knowledge of food handling procedures and food ingredients from international classical dishes
- Ability to utilize a wide range of kitchen tools and utensils, include chopping knives and vegetable grinders.

Personal Competencies:

- Ability to work well in a team
- Close attention to detail

How to Apply:

Please submit cover letter and resume in closed envelope to AECSA General Manager in the AECSA office or submit by email to AECSABookkeeper@gmail.com .